

## MORTON & BASSETT SPICES®

# *Nutmeg King Oyster Mushrooms*



- 1 pound King Oyster Mushrooms, halved
- 1/2 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Parsley
- 1 teaspoon Morton & Bassett Nutmeg
- 2 tablespoons butter
- 2 tablespoons olive oil
- Pinch of salt

In a large skillet, melt the butter and olive oil until hot and then add the mushrooms. Over medium high heat, let mushrooms saute evenly, letting sit for 5 minutes until browned, stirring and letting sit for another 5 minutes at a time. After 10 minutes of cooking time, add salt, nutmeg, garlic powder, and parsley. Keep cooking for another 5 minutes until golden brown. Plate and serve with Morton & Bassett Nutmeg.



[mortonbassett.com](http://mortonbassett.com)

